



cooks

cooksofcrocushill.com

Guest Chef

Cooks has been hosting world-renowned chefs in the Twin Cities for more than 30 years. Luminaries such as Jacques Pépin, Diana Kennedy and Martin Yan regularly bring their skills and passion to our kitchens.

THE GREAT MINNESOTA COOKIE BOOK WITH LEE DEAN AND RICK NELSON

Rick Nelson, Lee Dean

SP WEDNESDAY, OCTOBER 24, 6 - 8 PM, \$65

Every year, we wait for the *Star Tribune* Cookie Contest: the announcement that it's on, the winners and their pictures, and finally, the release of the recipes. Join *Star Tribune* Food Editor Lee Dean and Food Critic Rick Nelson for the launch of *The Great Minnesota Cookie Book*, where we will taste test cookies from previous year winners and chat about ... cookies! This is a "book with class" (\$24.95 value). Be sure to bring your Sharpie and have your copy signed.

Orange Pistachio Sandwich Cookie; Swedish Almond Chocolate Macarons; Maple-Apple Onion Jam Crostini.

Baking + Confections

From basics to master classes, our Baking + Confections classes focus on everything from innovative new techniques to tried-and-true recipes for bread baking, candy making and more.

BAKE LIKE A BRIT

Aleah Vinick

SW SATURDAY, OCTOBER 13, 10 AM - 12:30 PM, \$75

Whether you're a huge fan of *The Great British Baking Show*, as we are, or you just want to master some charming desserts from across the pond, this is the hands-on class for you. Join Chef Aleah and try your hand at scones, pretty Battenberg cake and more.

Battenberg Cake; Eton Mess; Currant Scones; Sticky Toffee Pudding.

FRESHLY BAKED BREAKFAST

Amy Kovacs

SW SUNDAY, OCTOBER 14, 11 AM - 1:30 PM, \$75

Some prefer a jog or a cup of joe to start the day, but the Cooks of Crocus Hill team prefers starting the most important meal of the day with the smells of freshly baked goodies. Come on over and learn how to start the day right with a freshly baked breakfast!

Lemon Cardamom Sweet Rolls with Cream Cheese Icing; Turmeric Latte Scones; Butter Biscuits and Quick Jam; Puff Pastry Breakfast Egg Tarts.

BEST OF BRITISH BREADS

Aleah Vinick

MPLS WEDNESDAY, OCTOBER 17, 6 - 8:30 PM, \$75

No one does breakfast like the British, and when it comes to breakfast bakes, the Brits can't be beat. Register and take a bite of the best of British baked goodies, each one the ideal accompaniment for breakfast, snacks or afternoon tea in the garden. Oh my!

Scones; Crumpets; Chelsea Buns.

MACARONS: A NIGHT AT THE FRENCH BAKERY

Terry John Zila

MPLS MONDAY, OCTOBER 15, 6 - 8:30 PM, \$75

Light, crumbly meringue, encasing a sugary filling, in one convenient little package. Who doesn't love these baby sweets? Be whisked away to France as you start your journey with a flavorsome quiche and bright mixed salad before learning the centuries-old secrets behind the French classic macaron.

Macarons: Raspberry, Lemon, Pistachio and Chocolate. Chef Terry John will also prepare Quiche Lorraine with a Mixed Green Salad.

GIRLS' NIGHT OUT: CUPCAKE WARS

Cynthia Maxwell

SW THURSDAY, OCTOBER 18, 6 - 8 PM, \$65

Lights, camera, cook-off! Some of the most exciting shows these days are all about battles with pots, whisks and plenty of culinary know-how. But no need to make a jaunt to the Food Network sets when Cooks will put you in the spotlight right here. We re-create the popular *Cupcake Wars*, providing a hands-on cooking adventure, friendly competition and, of course, fun galore with the girls!

Two cupcakes (one sweet and one savory). Judging will focus on taste, decoration and presentation.

BAGUETTES 101

Amy Kovacs

SP SUNDAY, OCTOBER 21, 11 AM - 1:30 PM, \$75

A freshly baked loaf is pretty glorious in itself, but a warm, soft, crunch-crusted baguette is simply magnifique. After getting your hands floury in this St. Paul 101 session, you'll have baguette making in the bag.

Traditional French Baguettes.

BAKERIES: WITH LOVE FROM MN

Cynthia Maxwell

MNTKA TUESDAY, OCTOBER 23, 6 - 8 PM, \$45

Ah, the North Star State: home of character-building winters, Ole, Lena, an enormous blue ox AND some of the best baked treats you can get your hands on! Chef Cynthia, who knows more about baking than just about anyone, will be sharing some of her favorite and perfected recipes for a few of Minnesota's most iconic baked goodies.

This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.

Individual Nutella Bundt Cakes with Candied Hazelnut; Grain Belt and Bacon Beer Bread Muffins with Cheddar Cheese Dipping Sauce; Honeycrisp Apple Hand Pies.

FALL BAKING

Amy Kovacs

SW SUNDAY, OCTOBER 28, 11 AM - 1:30 PM, \$75

As the weather cools, prep your oven for some superb fall favorites. In this hands-on class, Chef Amy will guide you through the creation of a variety of hearty, seasonal baked goods that are perfect to make at home with endless variations. Warm up your oven!

Apple Cider Doughnut Cake; Browned Butter Pear Almond Tart; Honey Pecan Shortbread; Salted Caramel Pumpkin Cake with Honey Pepita Brittle.

CROISSANTS 101

Randi Madden

MPLS SUNDAY, OCTOBER 28, 11 AM - 2 PM, \$75

In Paris, you can't walk two blocks without running into a small bakery pulling a batch of fresh-baked croissants out of the oven. Around here, not so much. In this hands-on class, Chef Randi will show you how to make light, buttery croissant dough, roll it out and create flaky pastries that would make a Frenchman drool.

Traditional Croissant; Pain au Chocolat; Sweet Ricotta Pinwheels; Two Savory Croissants.

Date Night

Let's redefine the date night. Of course it can be a romantic evening, but maybe it's a fantastically special evening with your mom, best friend or fellow foodie. Maybe you want to create a date night with a group of friends and launch some delicious new adventures. Join Cooks in these hands-on classes where you're split into groups to prepare a dish, and then come together to enjoy a spectacular dinner.

DATE NIGHT CLASSES ARE PRICED PER GUEST. One glass of wine or beer per student is included, so 21 and up only.

DATE NIGHT IN STILLWATER: FALL FEAST

Cynthia Maxwell

SW FRIDAY, OCTOBER 5, 6 - 8:30 PM, \$80

The leaves are turning, which means harvest season is here and our food desires have turned as well. In this glorious celebration of fall's riches, we invite you to a night of indulgent autumnal grazing. We'll do the prep work and share tips and tricks of the kitchen trade, while you cook and, most importantly, enjoy the feast.

Seared Pork Tenderloin Medallions with Apple Cider Glaze; Sweet Potato Parsnip Soup with Leek Cream; Sourdough Crostons; Baked Acorn Squash with Wild Rice Stuffing; Sage and Shallot Buttermilk Biscuits; Brown Sugar Cupcakes with Browned Butter Frosting.

NIGHT OUT IN NORTH LOOP: BELLY UP TO THE BAR

Randi Madden

MPLS SATURDAY, OCTOBER 6, 6 - 8:30 PM, \$80

Chef Randi is back with more hidden treasures from her favorite dive bars. Even if you're not a bar food fanatic, this class is an essential crash course in haute tavern treats good enough to make you get up off the barstool.

Smoky Bacon Bourbon Hot Dogs; Ain't 2 Peachy Wings; Pepper Jelly Brioche Grilled Cheese Sammies; Get Thee Behind Me Deviled Eggs; S'mores Cake Doughnuts.

DATE NIGHT IN STILLWATER: LEAVES ALONG THE DANUBE

Marty Hegna

SW SATURDAY, OCTOBER 6, 6 - 8:30 PM, \$80

If you're looking for a fall river adventure, consider where the Danube flows through the St. Croix Valley. Join in as we serve up a hearty classic harvest menu from life along the Danube. Big fun and big food! *Hungarian Goulash and Bread Dumplings; Spätzle; Housemade Bratwurst and Sauerkraut; Apple Strudel.*

Pumpkin Spice? More like Pumpkin Life!

Staub 3.5-qt. Pumpkin

\$179.99 (regularly \$414.00)

On sale until supplies last.

NIGHT OUT IN NORTH LOOP: LITTLE ITALY

Peter Tignor

MPLS **FRIDAY, OCTOBER 12, 6 - 8:30 PM, \$80** 🍴

Chef Peter invites you into the Italian kitchen in this lively participation class. After arriving, you will be broken into groups where you will all be given a tasty task in making the meal. In the end, dinner will be served at the Italian Chef's table!

Ricotta and Roasted Grape Crostini; Kale, Mint and Feta Chop Salad; Lentil and Sausage Bolognese; Fresh Pasta; Lemon Semolina Syrup Cakes.

DATE NIGHT IN STILLWATER: MONTRÉAL

Cynthia Maxwell

SW **FRIDAY, OCTOBER 12, 6 - 8:30 PM, \$80** 🍴

Drawing from British and French ancestry, Montréal is Canada's cuisine capital and one of the greatest foodie hubs in all of North America. Now you have the chance to create and fill yourself up on some of these sensational dishes from our dear northern neighbors without having to hop the border!

Poutine with Short Ribs and Gravy; Croques-Monsieur Canadian Bacon (classic French brunch dish with bechamel, egg, ham and sourdough); Enlève and Chicory Salad with Dijon Vinaigrette; Maple Pudding Cake.

DATE NIGHT IN STILLWATER:

MOROCCAN FLAVORS

Tammy Haas

SW **SATURDAY, OCTOBER 13, 6 - 8:30 PM, \$80** 🍴

Morocco is regarded by some as the bohemian capital of North Africa. In this participation class, Chef Tammy will be your guide as you bring this unforgettable menu to life, making a zesty feast that'd make Hemingway jealous.

Couscous Salad with Dates and Almonds; Chicken Tagine with Preserved Lemons and Olives; Moroccan Scented Orange Salad with Walnuts and Radishes; Galette des Rois.

NIGHT OUT IN NORTH LOOP: HARVEST MOON

Randi Madden

MPLS **SATURDAY, OCTOBER 13, 6 - 8:30 PM, \$80** 🍴

Dining with the full moon outside your window is pretty romantic, and if it's the Harvest Moon, a good indicator that you're going to be well fed! Join us for a spectacular Harvest Moon date night experience in romantic North Loop. Pick up skills and recipes while celebrating the flavors of fall.

Sweet Potato Apple Soup; Roasted Whole Chickens with Preserved Lemon, Herbs and Citrus; Roasted Shaved Brussels Sprouts and Cauliflower with Crispy Pancetta and Balsamic Reduction; Parsnip Gratin; Maple Custard with Oat Crisp, Apple Chips and Cinnamon-Spiced Glaze.

MONDAY DATE NIGHT: AUTUMNAL ITALIAN

Marty Hegna

SW **MONDAY, OCTOBER 15, 6 - 8 PM, \$65** 🍴

Autumn is the perfect time to bust out the Italian in all of us. Move over cannelloni with cream sauce and welcome pasta pockets filled with butternut squash! And learn how to make a seasonal maple cream sauce that will float atop pasta for a rich, over-the-top dinner option as well. Fall comfort food gets even better with a little Italian inspiration in this lively participation class. If this decadent Italian date night sounds like your scene, join Chef Marty in beautiful historic Stillwater for a night to remember.

Butternut Squash Gnocchi with Maple Cream Sauce; Parmesan Pear Salad; Sicilian Cannoli.

DATE NIGHT IN STILLWATER:

STEAK AND SIDES BUST OUT

Randi Madden

SW **FRIDAY, OCTOBER 19, 6 - 8:30 PM, \$80** 🍴

The always popular Steaks and Sides class gets a major autumn twist, as Chef Randi takes summer flavors and gives them a burst of fall flavor. Think herb-crusted steak, sweet potato fries and other hearty favorites that will be very easy to make at home for friends and family.

Glazed Root Vegetables; Sweet Potato Fries with Chipotle Sour Cream Dipping Sauce; Herb-Crusted Steak with Shallot Pan Sauce; Chocolate Guinness Cake.

NIGHT OUT IN NORTH LOOP: SRI LANKAN SPICES

Brian Hauke

MPLS **FRIDAY, OCTOBER 19, 6 - 8:30 PM, \$80** 🍴

Ah, Sri Lanka. Where do we begin to tell the tale and discern the tastes of Sri Lankan fare? With roots in Indian, Indonesian and Netherlandic (to name a few), this unique cuisine is essential for the foodie who has tried it all. And wow — the unbelievable aromas!

Honey Pork; Deviled Potatoes; Chicken Kottu Roti; Mango Cashew Pudding; Coconut Sambal; Kale Sambal.

NIGHT OUT IN NORTH LOOP: EATING THE MINNESOTA FALL

Lorelei McInerney

MPLS **SATURDAY, OCTOBER 20, 6 - 8:30 PM, \$80** 🍴

The fall harvest is in, our larders and pantries in Minneapolis are full of fantastic local produce and we would like to share all of this with you, a date and an appetite! Join us for this autumnal, Midwestern-theme date night and let the eating begin.

Fall Salad with Maple Cider Vinaigrette; Wild Rice with Wild Mushroom Risotto; Cider-Braised Chicken with Apples and Kale; Browned Butter-Honeycrisp Apple Pandowdy.

DATE NIGHT IN STILLWATER: ESCAPE TO ASIA

Lorelei McInerney

SW **SATURDAY, OCTOBER 20, 6 - 8:30 PM, \$80** 🍴

Prepare your taste buds for a flavor sensation they won't soon forget as you dive into the diversity of Asian ingredients. Worlds will collide in the kitchen while you master these recipes and demystify what makes this menu taste so good.

Vegetable Spring Rolls; Tempura Vegetables; Turkey Lettuce Wraps; Japchae (stir-fried noodle salad with vegetables); Triple Ginger Cookies Dipped in Dark Chocolate.

GRAND NIGHT OUT: FALL IN — LOVE

Manfred Krug

SP **FRIDAY, OCTOBER 26, 6 - 8:30 PM, \$80** 🍴

Bring your date and get ready for a beautiful autumnal feast with everyone's favorite fall flavors and slow-cooked warmth. Join Chef Manny as he guides participants through the preparation of this amazing meal to "fall for." Bah dum bum.

Roasted Squash Bisque with Cider Cream; Squash Ravioli with Sage Brown Butter Sauce; Squash Risotto; Zucchini Fritters; Pumpkin Crème Brûlée.

NIGHT OUT IN NORTH LOOP: AMAZIN' ASIAN

Van Keszler

MPLS **FRIDAY, OCTOBER 26, 6 - 8:30 PM, \$80** 🍴

Enjoy a medley of amazin' Asian dishes from across the Far East. In this lively Date Night format class, our chef and team will demonstrate the kitchen tasks at hand and then you will be invited to join in the fun. Then, you eat!

Asian Crab Cakes; Vegetable Spring Rolls with Cilantro Dipping Sauce; Amok Trey (coconut curry sauce with chicken over rice); Triple Almond Cookies.

DATE NIGHT IN STILLWATER: MAMBO ITALIANO

Brian Hauke

SW **FRIDAY, OCTOBER 26, 6 - 8:30 PM, \$80** 🍴

This isn't your average Italian menu, no siree! In this class, we will put you into groups and have you creating different courses for this beautiful spread. This is a classic Italian feast, that will have you singing, "Hey, Mambo, Mambo Italiano!"

Parmesan Gnocchi with Sage Butter Sauce; Sausage Lasagna Rolls; Bruschetta Siciliana (tomato, capers, kalamata, herbs, anchovy and ciabatta); Tiramisu Napoleons (puff pastry, mascarpone cream, espresso and chocolate glaze).

DATE NIGHT IN STILLWATER: FALL FEAST

Peter Tignor

SW **SATURDAY, OCTOBER 27, 6 - 8:30 PM, \$80** 🍴

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Eat Well + Be Well

Who says that healthful eating has to be ho-hum? Certainly not our chefs and students. For nutrient-packed meals with plenty of flavor, opt for Eat Well + Be Well classes.

ITALIAN-INSPIRED PALEO

Brian Hauke

SW **WEDNESDAY, OCTOBER 3, 6 - 8:30 PM, \$75** 🍴

Unless you are genuinely a caveman, a Paleo diet doesn't have to be all nuts, berries and any animal that can't outrun you. Chef Brian invites you to turn this prehistoric diet into a night of bona fide Italian sophistication. All the benefits of Paleo, without cheating. Bellissimo!

Fennel Slaw with Prosciutto and Pistachio Pesto; Chicken Scaloppine with Artichokes; Bone Broth Osso Buco with Gremolata; Spaghetti Squash with Italian Sausage; Chocolate Almond Tart.

PASTA LA VISTA, GLUTEN!

Robin Asbell

MPLS **TUESDAY, OCTOBER 9, 6 - 8:30 PM, \$75** 🍴

When you give up gluten, you may think all those beloved pasta dishes are off the menu. But with Robin's gluten-free pasta, dumplings, gnocchi, spätzle and noodles, GF pasta lovers can rejoice and chow down again. Learn how to make fresh GF pasta, cook dried pasta and noodles properly, and make pasta alternatives from veggies and other healthful ingredients.

Fresh Egg Pasta and Chèvre Spinach Tortellini; Pasta Primavera; Potato Gnocchi Gratinéed with Cheddar and Veggies; Raw Tomato-Avocado Sauce and Zucchini "Noodles."

VEGETATION STATION

Ranelle Kirchner

MPLS **SUNDAY, OCTOBER 21, 4 - 6:30 PM, \$75** 🍴

All aboard! This train is headed to Vegetation Station. In this unique look at all that is good and green, we'll show you the incredible potential for wholesome plant-based dishes and prove that meat doesn't always make the meal. Hop on! Woo woo!

Green Beans and Mushrooms with Tahini and Lentils; Watercress and Chickpea Soup with Rose Water and Ras El Hanout; Chermoula Eggplant with Bulgur and Yogurt; Sesame Mousse Parfait with Blueberry Compote and Brittle.

Ethnic + Regional

For those looking to broaden their horizons and expand their culinary repertoires, Ethnic + Regional classes focus on cuisines from culinary regions around the country and around the globe.

SOUTH AMERICAN STEAKHOUSE

Terry John Zila

MPLS **TUESDAY, OCTOBER 2, 6 - 8:30 PM, \$70** 🍴

Can you say churrascaria? No? That's OK. Chef Terry will do all the talking anyway in this carnivorous nod to our friends in the Southern Hemisphere. He'll stuff, grill, fry and braise his way through a menu of South American steakhouse classics so delicious you'll be craving a caipirinha and a ticket to Argentina!

Linguiça com Arroz Brasileiro (grilled pork sausage with Brazilian rice); Churrasco con Chimichurri (grilled steak served with chimichurri sauce); Couve Estufado con Ajo (braised kale with garlic); Yucca Frita (fried yucca); Alfajores (dulce de leche sandwich cookies).

TONGUE THAI'ED

Tammy Haas

SP **FRIDAY, OCTOBER 5, 6 - 8:30 PM, \$75** 🍴

Featured in this class are some wonderful, authentic Thai recipes, including genuine classics for you to try making yourself. We'll sit down to a fine feast and believe me, you'll certainly be tongue-tied with a gobful of these delicious eats.

Thai Grilled Chicken Skewers with Sweet-and-Spicy Dipping Sauce; Red Curry Shrimp Soup; Pad Thai; Coconut Ice Cream.

FEELIN' FRENCH

Van Keszler

SP **FRIDAY, OCTOBER 12, 6 - 8:30 PM, \$75** 🍴

It's all right to feel a little French every now and then, in fact when it comes to cooking, we encourage it. A marvellous menu of rustic French cuisine is ready and waiting for you to explore in this French-focused hands-on class.

Rustic Grilled Vegetable Tart; Roasted Beets with Marcona Almonds; Forty-Clove Garlic Chicken with White Wine Pan Sauce; Lemon Ricotta Soufflé Cakes.

IHOB: INTERNATIONAL HOUSE OF BREAKFAST

Lorelei McInerney

MPLS **SATURDAY, OCTOBER 13, 10 AM - 12:30 PM, \$75** 🍴

In this month's episode of IHOB, we're heading east and really mixing it up, sampling brilliant breakfast goodies from Japan, Somalia and Turkey. Learn how to wake your taste buds up in another country without leaving home.

Rolled Japanese Omelet (Tamagoyaki); Mini Rice and Coconut Cakes (Macshara Yaris); Turkish Poached Eggs with Yogurt and Lemon with Fresh Pita (Cilbir).

PUB TREATS FROM THE BRITISH ISLES

Randi Madden

MPLS **SUNDAY, OCTOBER 14, 4 - 6:30 PM, \$75** 🍴

Whether you're in Dublin, Ulster, Boston or even good ol' Minneapolis, Irish pubs are cozy havens, renowned for warm, hearty comfort food. Now you can take these classics from the Emerald Isle home with you — that is of course after our masters of culinary cuisine show you how to make them and you've tried them for yourself.

Cheese Fondue with Beer and Bourbon; Pork, Apple and Cider Pies; Colcannon (mashed potatoes with leeks, caramelized onion and cabbage); Sticky Toffee Pudding.

CREATIVE NOODLES KOREAN STYLE

Terry John Zila

SP TUESDAY, OCTOBER 16, 6 – 8:30 PM, \$70

Although Italian pasta and Japanese ramen get a ton of attention, it's time for Korean noodles to grab a major share of the slurp-and-swoon spotlight. Come and learn how these noodles can be incredibly versatile, and pair well with Korean flavors like kimchi and spicy chile sauce. You'll be filling your bowl with buckwheat noodles and udon in no time.

Jajangmyun (Korean-Chinese noodles with black bean paste); Korean Noodles with Beef Sauce; Cold Buckwheat Noodles with Spicy Chile Sauce; Hot, Sour, Salty, Sweet; Naengmyeon (Korean-style spicy cold noodles); Kimchi Udon.

PIZZA WORKSHOP

Antonio Ceconi

SP WEDNESDAY, OCTOBER 17, 6 – 8:30 PM, \$75

Looking for a time-tested, mama-approved way to dazzle your friends, family and guests? How about cooking up the best pizzas they'll ever eat! Chef Antonio is back to unveil the Italian secrets of making fresh pizza dough and a sampling of other authentic favorites.

Pizza Dough; Stuffed Rustic Pizza; Four-Season Pizza; Calzone.

SOUTH AMERICAN FIESTA

Van Keszler

SP SATURDAY, OCTOBER 20, 6 – 8:30 PM, \$75

In this south-of-the-border class, Chef Van will host a lively, tasty Fiesta! Come on over to St. Paul and try your hand at a cornucopia of amazing dishes from a few of our southern neighbors.

Brazilian Cheese Bread; Mexican Chopped Salad; Shredded Chicken Rice Bowl with Smoked Salsa and Black Beans; Coconut Macaroons.

RAMEN KNOW-HOW

Koshiki Smith

SP SUNDAY, OCTOBER 21, 4 – 6:30 PM, \$70

Inspired by her recent food trip to Yokohama and Tokyo, Japan, longtime ramen chef Koshiki Smith, from Tanpopo Noodle Shop, will share the know-how of ramen making. The only thing that won't be made from scratch is the bowl!

Ramen Broth; Wheat Noodles; Tare (soy basting sauce); Soft-Baked Eggs; Chashu Pork; Green Vegetables; Pork Dumplings with Ponzu Sauce.

CURRY IN A HURRY

Brian Hauke

SW THURSDAY, OCTOBER 25, 6 – 8:30 PM, \$75

Can the rich, gorgeous flavors of curry be put on the kitchen equivalent of speed dial? Oh, yes. Join Chef Brian in this popular hands-on class. Revel in the big flavors, the nuanced dishes, and the tips and tricks that come with creating perfect curries.

Curried Root Vegetable Stew with Couscous; Slow-Cooker Curried Lamb over Rice; Som Tam (green papaya salad); Cà Ri Gà (Vietnamese curried chicken soup with baguettes).

ESSENTIAL ITALIAN

Brian Hauke

SP SATURDAY, OCTOBER 27, 6 – 8:30 PM, \$75

Strolling through the cobblestone streets of Milan, looking in bakery windows at the luscious tiramisù or pondering the best option for melt-in-your-mouth gnocchi. No need to become one of the jet set for this experience. Head to St. Paul instead! In this hands-on class, Chef Brian leads you through a night to remember, with Italian specialties that will leave you swooning.

Parmesan Gnocchi with Sage Butter Sauce; Chicken Breast Saltimbocca Romano; Insalata Caprese on a Stick; Bruschetta Siciliana; Tiramisù.

SUSHI 101

Jeremy Reinicke

MPLS SATURDAY, OCTOBER 27, 6 – 8:30 PM, \$80

Most likely, you don't really have the time to study sushi skills in Japan, which can often take years of apprenticeship to perfect. Welcome to your shortcut. Wow your friends and family with your sushi prowess, thanks to Chef Jeremy's step-by-step instructions through the process. From sushi vinegar to slammmin' soy sauce to expert fish-slicing techniques, you'll be on par with the greats in no time.

Salmon and Tuna Nigiri; Cucumber Maki Roll; California Roll; Spicy Tuna Roll.

LATIN SABORES

Tammy Haas

SP SUNDAY, OCTOBER 28, 4 – 6:30 PM, \$75

Latin food lovers, this is the class for you! Join Chef Tammy in preparing a tasty menu of authentic Latin American recipes full of fiesta and fun. From-Scratch Flour Tortillas; Avocado and Tomatillo Salsa; Homemade Tortilla Chips; Flank Steak Fajitas with Chimichurri; Mexican Chicken Salad; Chocolate Soufflés with Cinnamon Chile Cream.

HANDS-ON PASTA

Antonio Ceconi

MPLS MONDAY, OCTOBER 29, 6 – 8:30 PM, \$75

You haven't eaten pasta until you've eaten the pasta you made yourself. Find out how just a few simple ingredients come together to create a new world of flavors, textures and experiences. You'll spend an enjoyable evening making pasta from scratch and sampling the amazing results.

Homemade Fettuccine Alfredo; Lasagna with Two Sauces; Tortellini with Mushroom Brandy Sauce; Baked Cannelloni.

Foundations

Foundations focus on the absolute essentials of great cooking and great food. For those looking to learn the core skills required of all chefs, or to learn the vital points of an essential culinary topic, our Foundation classes are the perfect choice.

KNIFE SKILLS

Colin Murray

SP SATURDAY, OCTOBER 6, 9 – 11:30 AM, \$60

The knife block is the center of your kitchen, but without the know-how needed to use, sharpen, hone, wash and store your knives, you're just the owner of an expensive collection of accidents in the making. In this essential tutorial, our resident blade expert, Chef Colin, will take you through every aspect of knife use and care.

Artisan Cheese Board.

ADVANCED KNIFE SKILLS

Colin Murray

SP SATURDAY, OCTOBER 6, NOON – 2 PM, \$60

Wrap your fingers around the grip and gain the edge in this advanced knife skills class. Chef Colin will help you hone your skills to increase your speed for faster prep time, make your meals better and boost your knife-wielding confidence. Learn how to debone a whole chicken, supreme citrus, sharpen and maintain blades, and more!

Braised Chicken Thighs with Bell Peppers in White Wine Sauce; Oranges with Sweet Red Wine Sauce.

SOUP FOR THE SOUL (AND BREAD TOO)

Aleah Vinick

SP TUESDAY, OCTOBER 9, 6 – 8:30 PM, \$75

On a dark and frost-filled night, nothing is quite as comforting as a hearty bowl of soup and a warm, crusty loaf to dunk in it! In this essential Foundation class, you will learn to make three soups and breads to pair with them.

Sweet-and-Savory Tomato Lentil Soup with Cornbread; Mushroom and Wild Rice Soup with Whole-Wheat Rolls; Celeriac and Fennel Chowder with Popovers.

COOKING FOR THE BUSY PROFESSIONAL

Suzanne Schilling

SW TUESDAY, OCTOBER 9, 6 – 8:30 PM, \$75

A busy professional life doesn't have to mean takeout and microwave meals. Chef Suzanne is here to prove that even the busiest professional can whip up tasty, flavorful and healthy meals in no time. In this participation class, you will learn time-saving tips and the essentials for a quick-fix pantry. And you'll receive fantastic recipes to get you cooking, lickety-split.

Crab Cakes with Rémoulade Sauce over Mixed Greens; Pan-Roasted Duck Breast with Sherry, Honey and Thyme Sauce; Endive Salad with Italian Olives; Goat Cheese and Mustard Raspberry Dressing; Sautéed Butternut Squash with Lemon, Walnuts and Parsley; Pears in Red Wine with Ginger Cream.

COASTAL SEAFOODS DOES TAPAS

Nils Westdal, Keane Amdahl

MPLS WEDNESDAY, OCTOBER 10, 6 – 8:30 PM, \$75

If you're the sort who likes a little dish (or a table full of them), join instructors Nils and Keane from Coastal Seafoods for a seafood tapas class. The focus will be lots of fresh catch and will include a sea of mini plates for you to experience.

Smoked Scallop Salad with Piquillo Peppers and Yuzu Oil; Preserved Tuna Croquette; Braised Octopus with Chorizo; Whole Sardines Stuffed with Herbs.

SWEET MOTHER OF SAUCE!

Lorelei McInerny

SP SUNDAY, OCTOBER 14, 4 – 6:30 PM, \$75

Join Chef Lorelei in this hands-on participation class and master the art of sauce making. You will start by learning about the roots of any good sauce, or just gravy. And you'll end with knowledge of how to create sauces on your own at home, along with samples of the good stuff. Go gravy!

Crudité with an Herbed Aioli; Cheesy Mac and Cheese; Sautéed Chicken with a White Wine Beurre Blanc; Crème Anglais and Berries with Pound Cake Croutons.

THE ART OF FRENCH COOKING: FISH

Brian Hauke

SW TUESDAY, OCTOBER 16, 6 – 8:30 PM, \$75

For more than 50 years, Julia Child's epic cookbook has inspired both seasoned cooks and beginners to explore the countless delights of French cuisine. Join Chef Brian as he leafs through the pages of this impressive volume and prepares a selection of seafood favorites.

Salmon Rillettes with Toast; Seafood Bouillabaisse with Basil Rouille; Moules au Meuniere (mussels in butter and herbs); Mediterranean Fish en Papillote.

FRY-YAY

Cynthia Maxwell

SP FRIDAY, OCTOBER 19, 6 – 8:30 PM, \$70

Are you a nervous fryer? We have just the support group for you! In this frying demonstration class, Chef Cynthia has a lineup of tasty fry-ups to show you just how easy and versatile frying can be. Fret no more the fry pan.

Fall Vegetable Tempura with Ginger Soy Sauce; Egg Rolls with Plum Dipping Sauce; Butterflick Fried Chicken with Ranch Sauce; Spiced Sugar Doughnut Holes.

ROASTING SECRETS REVEALED

Cynthia Maxwell

SW SUNDAY, OCTOBER 21, 4 – 6:30 PM, \$75

Although it's really quite simple, roasting can be intimidating. What temperature should you use? How do you know when it's ready to serve? Should the meat be seared? How often do you need to baste? Chef Cynthia will answer all of these questions and teach you the restaurant-tested techniques behind roasting all varieties of fabulous fare.

Roasted Chicken; Baked Halibut with Pineapple Salsa; Herb-Roasted Pork Loin; Roasted Root Vegetables; Roasted Garlic; Baked Stuffed Apples.

CHEESE, GLORIOUS CHEESE!

Cynthia Maxwell

MPLS SATURDAY, OCTOBER 27, 10 AM – 12:30 PM, \$75

Queso, fromage, käse, ost, paneer — no matter what you call it, it's glorious. In this cheese class, our own Queso Queen, Chef Cynthia, will invite you to learn simple, flavorful dishes that champion all sorts of the good stuff ... cheese, which you will learn how to make. Yes! We will teach you how to make cheese at home. No goats or room for cows required.

Mascarpone with Grilled Peaches and Bourbon-Basil-Infused Honey; Boursin with Irish Soda Bread and Heirloom Tomatoes; Ricotta with Fresh Strawberry Jam on Buttermilk Biscuits; American Cheese Grilled Sandwiches with Green Chiles and Bacon.

Kids

Get the kids off the couch and into the kitchen to learn how to blend, chop and sauté their way to a life of culinary exploration!

KIDS COOK: CHINESE TAKEOUT

Cynthia Maxwell

SW SUNDAY, OCTOBER 7, 11 AM – 1:30 PM, \$60

Kids, prepare your taste buds for a flavor sensation they won't soon forget as you dive into the diversity of Asian ingredients. Worlds will collide in the kitchen while you master these recipes and demystify what makes this menu taste so good.

Lettuce Wraps; Spring Rolls with Nuoc Cham; Stir-Fried Chicken and Vegetables; Cilantro Lime Rice; Pineapple Upside-Down Cakes.

KIDS COOK: MIND YOUR MANNERS

Suzanne Schilling

SP SATURDAY, OCTOBER 13, 10 AM – 12:30 PM, \$65

Kids often adore Italian food, and they embrace broadening their culinary horizons beyond pasta and pizza. Come and show them the best that Italy has to offer, with Chef Suzanne as their guide. They'll explore traditional and new dishes that showcase seasonal ingredients. Plus, the class will include a discussion of how to set the table and basic table etiquette.

Chicken Saltimbocca (sautéed chicken with fresh basil, pancetta and provolone cheese); Butternut Squash, Sage and Hazelnut Risotto; Ricotta, Pistachio, Chocolate Chip and Orange Cannoli dipped in Chocolate and dusted with Powdered Sugar.

KIDS COOK: PETITE BAKERS

Libby Bolen

SW THURSDAY, OCTOBER 18, 10 AM – 12:30 PM, \$65

Young bakers will earn their toque in this baking class where they will master the madeleine and other simple French pastries. Très magnifique!

Éclairs; Madeleines; Vol-au-Vent (filled puff pastry).

KIDS COOK: FRESHLY BAKED UNICORN

Amy Kovacs

SP **FRIDAY, OCTOBER 19, 10 AM - 12:30 PM, \$65**

Say what you want about unicorns, they make delicious cupcakes! Sign up your mini-bakers and micro-chefs and see how these delicious, majestic creatures can be made into simply magical cupcakes, sweet to the last crumb. No unicorns will be harmed in this class.

Confetti Cupcakes; Strawberry Mousse; Rainbow Buttercream; Rolled Fondant Ears.

ALL AGES: HALLOWEEN TRICKS AND TREATS

Ranelle Kirchner

SW **SATURDAY, OCTOBER 27, 10 AM - 11:30 PM, \$45**

Know a little boi or ghou who likes to cook? Maybe an old witch or warlock who needs new potions for the cauldron? Whatever your devilish desires, we're hosting a hauntingly good, all-ages Halloween cooking class filled with nibbles and treats for you to have a stab at. Halloween costumes, not just accepted but encouraged. All attendees must register one adult with one child age 6 to 10. Seats are priced per person.

Ghost Crackers with Pumpkin Hummus; Blueberry Eyeball Punch; Monster Avocado Toasts; Mummy Pops.

ALL AGES: HALLOWEEN TRICKS AND TREATS

Ranelle Kirchner

SW **SATURDAY, OCTOBER 27, 1 - 2:30 PM, \$45**

Know a little boi or ghou who likes to cook? Maybe an old witch or warlock who needs new potions for the cauldron? Whatever your devilish desires, we're hosting a hauntingly good, all-ages Halloween cooking class filled with nibbles and treats for you to have a stab at. Halloween costumes, not just accepted but encouraged. All attendees must register one adult with one child age 6 to 10. Seats are priced per person.

Ghost Crackers with Pumpkin Hummus; Blueberry Eyeball Punch; Monster Avocado Toasts; Mummy Pops.

Libations

Everyone has the power to be a top drink mixologist or create the perfect beer or wine pairing, and our Libation classes give you the know-how to get started. These classes include an alcoholic beverage pairing, so 21 and up only, please.

WILLAMETTE VALLEY WINES

Leslee Miller

MPLS **SUNDAY, OCTOBER 28, 6 - 7:30 PM, \$70**

Take a virtual trip to Oregon's prestigious Willamette Valley with Cooks' sommelier, Leslee Miller. Having spent years working with the Oregon wine industry in winery management, Leslee is an excellent guide to lead you through all things wine and wine country travel. You will sip a variety of Willamette Valley appellations, while Leslee shares tips and tricks for making the most of your next visit to Oregon's wine country.

Flight of Willamette Valley Wines; Artisan Cheese Tray.

THE WONDERFUL WORLD OF WHISKY/EY

Matt Carson

SP **THURSDAY, OCTOBER 25, 6 - 7:30 PM, \$70**

Scotch Whisky, Irish Whiskey, Bourbon, Single Malt, Double Malt, all of these fiery brown nectars deserve the title "Water of Life." In this class, you will learn the differences between each of these hearty elixirs: how each one tastes and smells, and whether or not you're drinking "Whisky" or "Whiskey"!

Flight of Whiskey/Whisky; Artisan Cheese Tray.

Seasonal

Make the most of every season with classes that focus on the best bounty available now. From winter comfort foods to summer grilling, these classes are always in season.

SQUASH: FROM SAVORY TO SWEET

Robin Asbell

SP **MONDAY, OCTOBER 22, 6 - 8:30 PM, \$70**

What to do with squash? There are so many ways to utilize the squash for meals that it's impossible to fit them all into one menu. That said, Chef Robin is on hand to share a few of her favorite sweet and savory squash recipes for you to enjoy.

Squash and Cheddar Mini-Biscuit Appetizers; Thai Red Curry Coconut Squash Soup with Holy Basil; Squash Gnocchi in Mascarpone and Sage Sauce; Pumpkin-Apple Streusel Cake.

FRENCH FOOD. FREE BOOK. WHAT COULD BE BETTER?

Lorelei McInerney

SP **TUESDAY, OCTOBER 30, 6 - 8:30 PM, \$75**

Join us for an evening of delicious, rustic French food inspired by classic French cookware from the Alsace region of France, Staub. Along with this incredible menu, you will also receive a copy of "The Staub Cookbook: Modern Recipes for Classic Cast Iron" (\$32.50 value). Great food, great book, sign up quick!

No-Knead Cast Iron Bread; Miso Pumpkin Soup with Walnut and Sesame Seed Brittle; Spatchcock Chicken with Fresh Figs and Thyme; Vanilla Bean and Sage Blackberry Galette.



It's the Mighty Duck

Quack, Quack, Quack! Order by October 24th!

KEY

- SP** CLASS IN ST. PAUL
- SW** CLASS IN STILLWATER
- MPLS** CLASS IN MINNEAPOLIS (NORTH LOOP)
- MNTKA** CLASS AT ROTH IN MINNETONKA
- P** PARTICIPATION CLASS

FINE PRINT

Please understand that a lot of time, effort and resources go into the preparation of a successful class long before the class ever takes place. For this reason, we do require one week (two weeks for groups larger than four) advance notice on any class cancellation. For groups larger than six, please contact our private events team to learn about our group options at 651-288-7237. If canceling is necessary, and a one-week advance notice is given, we will offer you store credit usable toward the purchase of another class of your choice. We appreciate your understanding that there will be no exceptions made to this policy. The class fee includes instruction, printed recipes and tasting portion of the food prepared. In the event that Cooks of Crocus Hill cancels a class, a full refund will be given and you will be notified as soon as possible. Cooks of Crocus Hill does not cancel classes due to weather. The information in this schedule is subject to change. Please refer to our website for current class information and to confirm dates, times and location.

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Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes And Happenings.